

DINNER MENU

Appetizers

Soups & Salads

Shrimp Cocktail	15	New England Clam Chowder				
Cocktail Sauce, Lemon		Cup	6	Bowl	9	
Chicken Wings Buffalo Style, BBQ, Sweet Thai Chili, Garlic Parmesar	ี่ 14 า	Daily Soup _{Cup}	5	Bowl	7	
Lobster Salad Sliders Maine Lobster Meat, Lemon Aioli, Bibb Lettuce, Griddled Brioche Bun	19	Caesar Romaine Hearts Focaccia Crouto	, Classic Caesar Dru ns. Asiago	essing,		10
Portuguese Braised Clams Cape Littlenecks, Chorizo, Onions, Tomato Broth	15		illed Chicken Breas	st		+8 10
Stuffed Mushrooms Jumbo White Mushroom, Brie and Thyme Duxelle	10	Baby Spring Greens, Tomatoes, Toasted Walnuts, Bas Goat Cheese, Balsamic Vinaigrette				asil,
Steak Tip Skewers Herbed BBQ, Mushrooms, Scallions	14	Front 9 Salad	illed Chicken Breas	st		+8
Brie & Tomato Bruschetta Marinated Roma Tomatoes, Creamy Brie, Toasted Focaccia	11	Baby Rocket, Pear, Gorgonzola, Golden Raisins Toasted Walnuts, Cranberry Vinaigrette			isins,	12
			es, Pine Nuts, Bibb er Lemon Vinaigre		ee Lettuc	12 e, Goat

FLATBREADS

Caprese Cherry Tomato, Fresh Mozzarella, Basil, Aged Balsamic Reduction	13
Prosciutto Gorgonzola, Fig Glaze, Arugula	15
Garden Vegetable Roasted Vegetables, Portabella, Goat Cheese, Herbed Garlic Parmesan	14



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ENTRÉES

Sirloin Steak 12oz. Center Cut Steak, Roasted Garlic Mash, Asparagus	28
Blackened Salmon Minted Crema, Rice Pilaf, Seasonal Vegetables	25
Lemon BBQ Chicken Breast Roasted Zucchini and Cauliflower, Fingerling Potatoes	24
Cod Caprese Cherry Tomato and Garlic Aglio Olio, Basil	26
Braised Calamari Rings and Tentacles, Herbed Tomato Broth, Linguini	24
Roasted Romanesco Roasted Beets, Toy Box Mushrooms, Charred Red Onion, Blistered Baby Carrots, Cranberry Faro, Hazelnut Oil	23
Clam Zuppa Cape Littleneck Clams, Herbed Garlic Broth, Linguini	26
19th Hole* Cheddar Cheese, Applewood Bacon, Lettuce, Tomato, Onion, Pickle, Brioche	14
Veggie Burger Arugula Pesto, Baby Lettuces, Tomato, Brioche	14